

Felice 83

1593 1st Ave 10028-4201 · +12122494080 · Updated: Jan 14, 2026

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TWO COURSE LUNCH 1

TWO COURSE LUNCH

\$33.00

FIRST COURSE 4

ZUPPA CONTADINA

farm vegetables, chickpeas, white beans, lacinato kale, Felice extra virgin olive oil

BRUSCHETTA

garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil

POLPETTINE

homemade veal meatballs, tomato sauce, Parmigiano-Reggiano

COZZE AL POMODORO*

P.E.I. mussels, white wine, garlic, shallot, tomato sauce, parsley, toasted bread

SECOND COURSE 5

PANINO CLASSICO

18 month-aged prosciutto San Daniele, tomato, basil, mozzarella served with salad and roasted potatoes

PANINO CAPRESE

bufallo mozzarella, Kumato tomato, basil served with salad and roasted potatoes

FUSILLI AL FERRETTO E BURRATA

artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata cheese, basil

POLLO, POMODORO E RADICCHIO

fresh herb grilled chicken, sun dried tomato pesto, roasted Kumato tomato, radicchio, crushed dried sweet red pepper, balsamic reduction, Felice Extra virgin olive oil

NIZZARDA DI SALMONE*

misticanza, Faroe Island salmon, hard-boiled farm egg, carrots, celery, Kumato tomatoes, avocado, sun-dried tomatoes, mustard dressing
Substitute salmon with grilled chicken

STARTERS 11

Zuppa Contadina (V)

\$16.00

farm vegetables, chickpeas, white beans, lacinato kale, Felice extra virgin olive oil

Crostone Ricotta (V)	\$17.00
fresh ricotta, Italian linden spicy honey, figs, sliced almonds	
Bruschetta (V)	\$16.00
garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil	
Burrata e Prosciutto	\$27.00
local upstate burrata, traditionally cured Tuscan prosciutto	
Polpettine	\$19.00
homemade veal meatballs, tomato sauce, Parmigiano-Reggiano	
Tartare di Tonno*	\$29.00
tuna tartare, avocado, carrots, fried capers, parsley, mint leaves	
Cozze al Pomodoro*	\$22.00
P.E.I. mussels, white wine, garlic, shallot, tomato sauce, parsley, toasted bread	
Melanzane alla Parmigiana (V)	\$21.00
baked layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce	
Crostini Toscani	\$19.00
traditional bread tartine, chicken liver mousse, onion confit, crispy sage, imported salami from Italy	
Carciofi e Calamari Fritti	\$24.00
fried baby artichokes and calamari, parsley, lemon	
Arancini (V)	\$19.00
rice balls, tomato, mozzarella, oregano, served with spicy arrabbiata sauce	

TAGLIERI 3

Carciofi	\$5.00
Roman artichokes with penny royal mint, Felice extra virgin olive oil	
Cipolle	\$5.00
glazed Borettane onions baked in balsamic vinegar	
Friarielli	\$5.00
broccoletti from Agnoni Farms in Lazio	

SALADS 5

Tricolore (V)	\$20.00
wild chicory misticanza, red wine vinegar, avocado, buffalo mozzarella, Allegretto extra virgin olive oil	
Rucola e Carciofi (V)	\$22.00
wild arugula, thinly sliced artichokes, shaved Parmigiano-Reggiano, Dijon dressing	
Caprese Invernale (V)	\$21.00
buffalo mozzarella, roasted Kumato tomatoes, fresh organic basil, black olives, Felice extra virgin olive oil	

Quinoa (V)	\$21.00
quinoa salad, baby spinach, roasted butternut squash, red beets, avocado, toasted almonds, house dressing	
Nizzarda Di Salmone*	\$27.00
Misticanza, Faroe Island salmon, hard-boiled farm egg, carrots, celery, Kumato tomatoes, sun-dried tomatoes, avocado, mustard dressing. Substitute salmon with grilled chicken	

PASTA 11

Spaghetti all' Arrabbiata (V)	\$24.00
San Marzano tomato sauce, garlic confit, peperoncino, cherry tomatoes	
Pappardelle con Salsiccia	\$27.00
sweet Italian sausage, braised endive, porcini mushrooms, herbs, truffle sauce	
Fettuccine alla Bolognese	\$28.00
traditional veal ragù, 24-month aged Parmigiano-Reggiano	
Ravioli della Casa (V)	\$27.00
housemade spinach and ricotta ravioli, butter and sage sauce, grated Parmigiano-Reggiano	
Gnocchi al Pesto (V)	\$26.00
basil pesto, string beans, crushed burrata, fresh basil leaves	
Fusilli al Ferretto e Burrata (V)	\$25.00
artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata cheese, basil	
Tonnarelli Cacio e Pepe (V)	\$26.00
Pecorino Romano, freshly ground black pepper, 24-month aged Parmigiano-Reggiano	
Tonnarelli alla Carbonara*	\$27.00
eggs, Pecorino Romano, Parmigiano-Reggiano, crispy bacon	
Rigatoni al Salmone	\$28.00
handmade rigatoni, organic salmon, smoked salmon, pink sauce, chili pepper, parsley	
Lasagna Tradizionale	\$28.00
homemade spinach pasta, slow-cooked veal ragù, béchamel, Parmigiano-Reggiano sauce	
Linguine alle Vongole	\$32.00
Manila clams, white wine, garlic, chili pepper, parsley	

MAIN COURSES 6

Salmone*	\$39.00
Faroe Island salmon, Brussels sprout puree, roasted butternut squash, frizzled Brussels sprouts, sun dried tomato-chili-caper pesto, parsley, basil	
Branzino al Cartoccio	\$41.00
oven-roasted Mediterranean sea bass, Yukon gold potatoes, cherry tomatoes, chopped capers, Taggiasche olives, braised shallots, parsley, lemon slices	

L'Hamburger*	\$25.00
short-rib blend, taleggio cheese, bacon, red onion confit, tomato, French fries	
Milanese	\$31.00
traditional chicken milanese, wild arugula, cherry tomatoes, shaved Parmigiano, balsamic reduction	
Tagliata di Manzo*	\$49.00
sliced Prime Sirloin steak 12oz, choice of one side	
Pollo, Pomodoro e Radicchio	\$29.00
fresh herb grilled chicken, sun dried tomato pesto, roasted Kumato tomato, radicchio, crushed dried sweet red pepper, balsamic reduction, Felice Extra virgin olive oil	

SIDES 5

Cavolfiore al Forno

baked cauliflower, paprika, capers, hazelnuts, raisins

Cime di Rapa

sautéed broccoli rabe, black pepper, Pecorino Romano

Patate Arrosto

oven roasted potatoes, shallot confit

Cavolini

crispy Brussels sprouts, roasted bacon

Spinaci al Limone

sautéed spinach, lemon, extra virgin olive oil

BRUNCH 7

Omelette Vegetariana* (V)	\$19.00
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zucchini, goat cheese, baby kale, roasted potatoes, market fresh greens

Omelette*	\$19.00
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bacon, Parmigiano-Reggiano, roasted potatoes, market fresh greens

Crostone con Avocado* (V)	\$19.00
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chopped avocado, poached eggs, toasted bread, peperoncino, lime zest, roasted potatoes, mixed greens

Uova al Forno*	\$19.00
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two baked eggs, sweet Italian sausage, porcini mushrooms, buffalo mozzarella, truffle oil, tomato sauce, toasted bread

French Toast (V)	\$19.00
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homemade raisin brioche bread, strawberries, blueberries, maple syrup

Bagel con Salmone	\$20.00
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Orwashers multigrain bagel, Norwegian smoked salmon, chives cream cheese, bibb lettuce, fried capers, red onion confit

SIDE	\$8.00
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Bacon

COCKTAILS 6

MIMOSA	\$17.00
prosecco with freshly squeezed orange juice	
BLOODY MARY	\$17.00
BELLINI	\$17.00
prosecco with peach purée	
APEROL SPRITZ	\$17.00
aperol, prosecco, club soda	
GARIBALDI	\$17.00
campari, freshly squeezed orange juice	
TIZI	\$17.00
vodka, lime juice, cranberry, St. Germain	

SNACKS AND PLATES 11

CROSTONE RICOTTA	\$17.00
Fresh ricotta, Italian linden spicy honey, figs, sliced almonds.	
BRUSCHETTA	\$16.00
Garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil.	
BURRATA E PROSCIUTTO	\$27.00
Local upstate burrata, traditionally cured Tuscan prosciutto.	
POLPETTINE	\$19.00
Homemade veal meatballs, tomato sauce, Parmigiano-Reggiano.	
TARTARE DI TONNO	\$29.00
Tuna tartare, avocado, carrots, fried capers, parsley, mint leaves.	
COZZE AL POMODORO	\$22.00
P.E.I. mussels, white wine, garlic, shallot, tomato sauce, parsley, toasted bread	
MELANZANE ALLA PARMIGIANA	\$21.00
Baked layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce.	
CROSTINI TOSCANI	\$19.00
Traditional bread tartine, chicken liver mousse, onion confit, crispy sage, imported salami from Italy.	
CARCIOFI E CALAMARI FRITTI	\$24.00
Fried baby artichokes and calamari, parsley, lemon.	
ARANCINI	\$19.00
Rice balls, tomato, mozzarella, oregano, served with spicy arrabbiata sauce	
TAGLIERE DI FORMAGGI E SALUMI	\$32.00
(For Two) chef's selection of imported cheeses & cured meats	

ADDITIONS 3

CARCIOFI \$5.00

Roman artichokes with penny royal mint, Felice olive oil

CIPOLLE \$5.00

glazed Borettane onions baked in balsamic vinegar

FRIARIELLI \$5.00

broccolettifromAgnoniFarmsinLazio

NEGRONI MENU 4

SBAGLIATO \$18.00

Prosecco, Carpano Rosso, Galliano Aperitivo

ORIENTALE \$18.00

Roku gin, UME, Martini Bitter, celery shrub

GONE SMOKING \$21.00

Cassia and ginger rye, Antica, Cynar, Campari, hickory smoked

DURANTE \$18.00

Engine Gin, Italicus, Inferno Bitter, plum

SIGNATURE 7

MATERA \$18.00

Toki, Amaro Lucano, Carpano Rosso, chocolate bitter

FELICE MARTINI \$18.00

Upstate Vodka (K) or Tuscan Gin, Tuscan Dry Vermouth

CAPITAL MULE \$18.00

Alb Vodka, Ginger Falernum, lime

KING BEE \$18.00

Bombay Dry Gin, Meyer Lemon honey, Heimat Cranberry cordial

ANITA \$18.00

El Tesoro Blanco , mango, elote liqueur , Ancho Reyes

ESPRESSO MARTINI \$18.00

Grey Goose, Borghetti Caffè, espresso

SPICY MARGARITA \$18.00

Patron Silver, Hagave Spiced Nectar, lime

ZERO PROOF 2

HAGAVITO \$15.00

Hagave Spiced Nectar, pink grapefruit, soda, salt

GHIA SPRITZ**\$15.00**

Ghia, blood orange, tonic water

BEER 6**FORST****\$9.00**

Lager.

FOUNDER'S CENTENNIAL**\$11.00**

India Pale Ale.

Clausthaler Lager**\$8.00**

Non- Alcoholic.

DOLOMITI**\$9.00**

Pilsner.

WEIHENSTEPHANER**\$11.00**

Hefe Weissbier.

RADEBERGER**\$11.00**

Pilsner.

LE BOLLICINE 5**Pet-Nat Bianco****\$16.00**

Fattoria Sardi, trebbiano, Toscana (organic) (no sulfites added).

Lambrusco Concerto**\$15.00**

Ermete Medici. Emilia-Romagna, sparkling red (served chilled).

Prosecco DOC**\$16.00**

Glera, Veneto.

Prosecco Rose FIOL**\$18.00**

2020, pinot nero, glera, Veneto.

Franciacorta Cuvee**\$23.00**

Ca' del Bosco, chardonnay, pinot nero, pinot bianco, Lombardia.

VINI ROSE 2**Felice Rose****\$17.00**

Fattoria Sardi 2022, sangiovese, Toscana.

Le Cicale**\$22.00**

Fattoria Sardi 2020, vermentino, syrah, Toscana (organic).

VINI BIANCHI 6

Pinot Bianco	\$16.00
Kettmeir 2021, Trentino-Alto Adige.	
Felice Chardonnay	\$17.00
Fattoria Sardi 2021, Toscana.	
Vermentino	\$17.00
Fattoria Sardi 2022, Toscana (organic).	
Pinot Grigio	\$18.00
Vini di Jacopo 2021, Toscana.	
Sauvignon Blanc	\$19.00
"Vette", San Leonardo 2022, Trentino-Alto Adige	
Gavi di Gavi Monterotondo	\$23.00
Villa Sparina 2019, cortese, Piemonte.	
VINI ROSSI <small>12</small>	
Barbera del Monferrato	\$17.00
Ottosoldi 2020, barbera, merlot, Piemonte.	
Felice Sangiovese	\$18.00
Fattoria Sardi 2020, Toscana.	
Pinot Nero	\$18.00
Tramin Kellerei 2022, Trentino-Alto Adige.	
"Super Tuscan" Sebastiano	\$21.00
Fattoria Sardi 2021, cabernet sauvignon, sangiovese, merlot, Toscana (organic)	
Cabernet Sauvignon	\$19.00
Contessa 2020, Toscana.	
Vino Nobile di Montepulciano	\$22.00
Avignonesi 2019, sangiovese, Toscana (biodynamic).	
Brunello di Montalcino	\$31.00
La Togata 2017, sangiovese grosso, Toscana.	
Barolo Le Cinque Vigne	\$32.00
Damilano 2018, nebbiolo, Piemonte.	
Pinot Noir	\$35.00
Flowers 2021, California	
Bolgheri Rosso Varvara	\$25.00
Castello di Bolgheri 2020	
Refosco, Girolamo Dorigo 2021	\$16.00

Sagrantino di Montefalco

\$25.00

Bocale 2017, Umbria

ORANGE & NATURAL WINES 2

Moscato Bianco Muscatedda

\$21.00

Marabino 2021, Sicilia (organic)

Pet-Nat Bianco

\$16.00

Fattoria Sardi, trebbiano, Toscana (sparkling organic) (no sulfites added)

SPRITZ 4

CLASSICO

\$17.00

Prosecco, choice of: Aperol / Campari / Inferno / Paradiso / Galliano Aperitivo

AMALFI

\$17.00

Pallini Limoncello, Campari, orange bitter, Prosecco

BIANCO

\$17.00

Italicus, Strega, mint, cucumber, Prosecco

TAROCCO

\$17.00

blood orange, Inferno Bitter, Prosecco

DESSERTS 7

Tiramisù*

\$15.00

espresso soaked lady fingers, mascarpone cream, cocoa powder

Torta al Cioccolato (gluten-free)

\$15.00

homemade cocoa and almond flour cake, vanilla gelato

Delizia al Limone

\$15.00

sponge cake filled with lemon cream, limoncello syrup

Torta Cioccolato e Nocciola

\$15.00

chocolate cake, hazelnut cream, crunchy dark chocolate

Cheesecake

\$15.00

cheesecake topped with wild berry sauce

Cantucci e Vin Santo

\$19.00

traditional Tuscan biscotti with dessert wine

Torta di Mele

\$15.00

homemade pastry crust, sliced apples, whipped cream

GELATO & SORBETS 2

Gelato

Vanilla • Pistachio • Hazelnut • Chocolate

Sorbets

Raspberry • Mango

COFFEE 5

Americano \$4.00

Espresso • Espresso Doppio \$6.50

Macchiato \$5.00

Caffè Latte \$6.50

Cappuccino \$6.00

TEA 9

English Breakfast

muscatel, woods, spice

Earl Grey

citrus, decisive, persistent

Gunpowder

green tea, strong, full-bodied, grassy

Jasmine

floral, sweet, chestnut

Pai Mu Tan

white tea, honey, velvety, apricot

Sogno D'Amore

ripe fruits, vigorous, caramel mou

Cape Town

rooibos, rose, sunflower, crème caramel

Camomilla

floral, soothing, sweet

Menta

peppermint, mellow, sweet mint

VALENTINE'S SPECIAL 1

Lobster Risotto \$39.00

Acquerello Carnaroli rice, lobster bisque, poached lobster, chives
